



# Château Minuty

ROSE et OR  
AOP Côtes de Provence

## Soil / Climate

Cultivated in a traditional way, our vineyard benefits from soils composed of mica shist on the maritime border with a southwest exposure.

## Vinification

Harvest of the grapes by hand picking.

Crushing and total destemming, followed by a cooling of the harvest making it inert.

Selection of the free run juices.

Alcoholic fermentation at 14 ° C.

## Tasting notes

**Colour :** Pale with crystal reflections.

**Nose :** Very intense of citrus fruits and white flowers.

**Mouth :** Complex with an intense freshness and finesse which offers notes of pink grapefruit and white peach.

## Recommended temperature for serving

Between 8°C to 10°C.

## Food and wine pairing

Aperitif, seafood, bouillabaisse, asian food, exotic cuisine, strawberry salad with basil.



**Grenache  
Tibouren**

Contains sulfites

Alcohol content : 12.5% vol.